

DINNER

Daily 5-11pm

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| STARTERS | SOUPS & SALADS |
|  | **SOUP OF THE DAY** 4 / 6  **SHINER BOCK BISON CHILI** 9  jalapeño corn fritters  **BIBB WEDGE** 9  Texas tomatoes, deep ellum bleu, pancetta  **FANCY ARUGULA** 9  Roasted corn, dried cherries, goat feta, cherry tomatoes, piñons, honey citrus vinaigrette  **PANZANELLA QUINOA** 16  romaine, baby kale, red quinoa, Texas tomatoes, cucumbers, croutons, parmesan, creamy lemon dressing  *Add roasted chicken to a salad 5*  *Add grilled salmon to a salad*  *8* |
| **SMOKED BEEF BRISKET TACOS** 15  smashed avocado, pickled onions, white cheddar  **DEVILED EGG FLIGHT** 12  avocado Brisket, Truffle, Smoked Salmon, Traditional    **TEXSAS GOAT & SUNCHOKE DIP** 11  sundried tomato, crusty baguette, lavosh  **CRAB CAKE** 15  poblano remoulade  **HOUSE-MADE ITALIAN SAUSAGE FLATBREAD** 16  mozzarella, Texas tomatoes, red onions, arugula |
| Entrees  All Entrees Come with choice of one side |
| BEEF | HOUSE SPECIALTIES |
| **NEW YORK STRIP** 36  10oz. wild mushroom demi-glace  **COWBOY RIBEYE** 39  16oz. onion strings and steak sauce  **FILET** 37  7oz. pink peppercorn demi-glace  Seafood  **ATLANTIC SALMON** 30  pineapple Pico  **HERBED BRANZINI** 34  lemon butter  **GRILLED SCALLOPS** 38  chimichurri sauce | **NEW YORK STEAK SANDWICH** 20  Deep Ellum bleu cheese, shitake, onions, horsey cream  **GRILL AND VINE BURGER** 16  Choose 2: bacon, mushroom, caramelized onions,  Texas cheddar, Deep Ellum bleu, Brazos Valley  smoked gouda, Haute goat  **CHEF’S SUPERFOOD BOWL** 30  Atlantic salmon, soba noodle, kale, almonds, cherries  **GRILLED GULF SHRIMP & GRITS** 26  smoked ham, Brazos Valley gouda, chipotle maple  **SMOKED CHICKEN BREAST** 24  yukon smashed potatoes, apple slaw |
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| Sides $9   |  |  |  |  |  | | --- | --- | --- | --- | --- | | Smoked Gouda  Mac ‘n Cheese | Yukon Smashed Potatoes    Grilled Asparagus | Chili Lime Broccolini    Truffled Cauliflower  Steaks | Roasted Hen of the  Woods Mushrooms | Roasted Jalapeno Cream Corn | | |
| “These nutritional powerhouse foods can help extend your health span – the extent of time you have to be healthy, vigorous and vital.” – Dr. Steve Pratt, author of Superfoods Rx Fourteen Foods That Will Change Your Life  We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a  gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to  your personal health decisions.  Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. | |